

La Vecchia Fontana

FINE ITALIAN RESTAURANT

ANTIPASTI

Calamari Fritti	\$15.95
Fresh fried calamari, vegetables, and shrimp served with a side of marinara sauce	
Mussels Fontana	\$13.95
PEI mussels with garlic, onions, and herbs in a pinot grigio or marinara sauce	
Vongole	\$14.95
Clams sautéed in a garlic pinot grigio or marinara sauce	
Polpo Alla Griglia	\$16.95
Grilled octopus, artichokes, and red onions served with a lemon pesto emulsion	
Mozzarella Alla Fritta	\$13.95
Lightly breaded homemade mozzarella stuffed with prosciutto served with a creamy pesto sauce	
Caprese	\$14.95
Slices of tomato, long hot peppers, avocado and fresh mozzarella topped with basil and extra virgin olive oil	
Involtni di Melazane	\$11.95
Egg-battered eggplant rolled and filled with ricotta, spinach, and ground walnuts topped with marinara sauce and provolone cheese	
Sautéed Spinach	\$8.95
Sautéed spinach with garlic and extra virgin olive oil	

INSALATA

Caesar	\$9.95
Romaine lettuce with caesar dressing and shaved parmigiana	
Arugula	\$9.95
Baby arugula, shaved parmigiana, and cherry tomatoes topped with e.v.o.o	
Zuppa Di Giorno	MP
Ask your server for soup of the day	

ENTREES

Penne alla Vodka	\$21.95
Penne pasta with pancetta & peas in a vodka rose cream sauce	

Penne alla Scampi	\$27.95
Penne pasta sautéed with jumbo shrimp finished in a basil-rose cognac cream sauce	

Gnocchi alla Gorgonzola	\$24.95
Homemade potato pasta in a creamy gorgonzola sauce	

Gnocchi alla Sorrentino	\$24.95
Homemade potato pasta in a light blush sauce garnished with fresh mozzarella cheese	

Spaghetti alla Pomodoro	\$19.95
Spaghetti pasta in a marinara sauce topped with fresh mozzarella cheese	

Linguini alla Pescatore	\$28.95
Linguini pasta tossed with shrimp, calamari, mussels, & clams in a marinara or garlic white wine sauce	

Risotto alla Pescatore	\$28.95
Italian arborio rice with shrimp, calamari, mussels, & clams in a marinara or garlic white wine sauce	

Risotto alla Scampi	\$27.95
Italian arborio rice sautéed with jumbo shrimp finished in a basil-rose cognac cream sauce	

Pollo alla Fontana	\$26.95
Chicken cutlet topped with prosciutto, spinach, & mozzarella finished in a cognac demi-glaze	

Pollo alla Franchise	\$26.95
Chicken breast dipped in egg, sautéed with capers in lemon white wine served over capellini	

Pollo alla Parmigiana	\$24.95
Lightly breaded chicken cutlet baked with fresh mozzarella cheese topped with marinara sauce	

Vitello alla Fontana	\$28.95
Veal medallions sautéed with porcini mushrooms & prosciutto, topped with mozzarella & finished in a cognac demi-glaze	

Vitello alla Picatta	\$27.95
Veal medallions with mushrooms & capers in lemon-white wine served over cappellini	

Vitello alla Parmigiana	\$25.95
Lightly breaded veal medallions baked with fresh mozzarella cheese & marinara sauce	

Hanger Steak	MP
12 oz grilled hanger steak served with potatoes and a side of kalamata olive taoenade	

Salmon alla Fiorentina	\$27.95
Grilled salmon served with sautéed spinach & a side of bruschetta	

Langostinos	MP
Grilled large mediterranean shrimp dressed with extra virgin olive oil & lemon	